

# MENU

## FIESTA

\$19.90 PER PERSON (\$21.69 WITH GST)  
(MIN 40 PAX)

### 1. APPETIZER (SELECT 1)

- Chef's Garden Salad with Italian Vinaigrette (V)
- Cardini Caesar Salad with Parmesan Cheese 🍳
- Potato Salad with Walnuts and Raisins
- Chef's Mixed Fruit Salad with Asian Dressing
- Peranakan Archar (V)

### 2. FROM THE COUP (SELECT 1)

- Indonesian Buttered Chicken 🍳
- Grilled Chicken in Char Siew Sauce
- Signature Curry Chicken with Potato 🍳
- Grilled Honey Mustard Chicken
- Italian Chicken Cacciatore  
*(Chicken cooked in Tomato and Herb Stew)*

### 3. FROM THE SEA (SELECT 1)

- Battered Oats Fish Fillet
- Fried Fish Fillet in Vietnamese Style 🍳
- Sauteed Fish Fillet with Lemongrass Chilli
- Fried Fish Fillet in Thai Basil

### 4. ENHANCEMENT (SELECT 1)

- Oven Baked Traditional Chicken Shepherd's Pie 🍳
- Golden Beancurd Prawn Roll
- Roasted Baby Potatoes with Herbs (V)
- German Chicken Cheese Sausage on Bed of Onions 🍳
- Chicken Chipolata Sausage with BBQ Glaze

### 5. VEGETABLES (SELECT 1)

- Stir-Fry French Bean with Sambal Chilli
- Mixed Vegetable Stew in Nonya Style (V) 🍳
- Indian Vegetable Dalcha (V)
- Sauté Cabbage with Cumin Seeds (V)
- Sauteed Lor Han Vegetables (V)

### 6. FILLING FEAST (SELECT 1)

- Fragrant Pandan Rice (V)
- Fragrant Nasi Kuning (V) 🍳
- Steamed Mushroom Rice (V)
- Fragrant Rice Pilaf with Mixed Herbs (V)
- Kampong Mee Siam Goreng
- Vegetarian Fried Bee Hoon (V)
- Pasta Aglio Olio with Mushroom (V)

### 7. SWEET TEMPTATIONS (SELECT 1)

- Assorted Nonya Kueh (V)
- Petite Chocolate Éclairs 🍳
- Walnut Brownies 🍳
- Vanilla Choux Puff
- Fresh Fruit Platter (V)
- Jam Tartlet

### 8. BEVERAGES (SELECT 1)

- Tropical Fruit Punch
- Tangy Orange
- Refreshing Pink Guava
- Refreshing Lime

(V) – ITEM IS ALREADY VEGAN OR CAN BE  
MADE VEGAN  
(NO GARLIC, ONION, EGG & DAIRY PRODUCT)



# MENU

## SPLENDOR

\$22.90 PER PERSON (\$24.96 WITH GST)

(MIN 25 PAX)

### 1. APPETIZER (SELECT 1)

- Japanese Potato Wafu Salad
- Chef's Mesclun Salad with Citrus Dressing (V)
- Cardini Caesar Salad with Parmesan Cheese 🍳
- Apple Waldorf Salad with Tangy Mayo
- Chef's Mixed Fruit Salad with Asian Dressing

### 2. SPECIALITY CORNER (SELECT 1)

- Nonya Laksa with Condiments 🍳
- Singapore-Style Mee Siam with Gravy and Condiments
- BBQ Chicken Satay  
with Condiments and Thick Peanut Gravy
- Traditional Shepherd's Pie  
with Country-Style Chicken Filling
- Traditional Shepherd's Pie  
with Plant-Based Meat Filling (V)
- Fisherman's Harvest Seafood Pie Filled  
with Prawn, Squid, Fish & Crabby Bits

### 3. FROM THE COOP (SELECT 1)

- Indonesian Buttered Chicken
- Marinated Satay Chicken with Peanut Sauce
- Grilled Chicken in Teriyaki Sauce and Sesame Seeds
- Aromatic Chicken Rendang 🍳
- Oven Baked Honey Mustard Chicken
- Wok-fried Black Pepper Chicken

### 4. FROM THE SEA (SELECT 1)

- Baked Fish Fillet in Tomato Concassé
- Cereal Fish Fillet Topped with Curry Leaves 🍳
- Battered Fish Fillet with Tartar Dip
- Battered Oats Fish Fillet
- Fried Fish Fillet in Vietnamese Style
- Sauteed Fish Fillet with Lemongrass Chilli

### 5. OCEAN TREASURES (SELECT 1)

- Prawn Fritter with Wasabi Mayo Dip
- Prawn Fritter with Nonya Chilli Dip 🍳
- Prawn Fritter with Garlic Salsa Dip
- Prawn Fritter with Nacho Cheese Relish

### 6. VEGETABLES (SELECT 1)

- Stir-Fry French Bean with Sambal Chilli
- Mixed Vegetable Stew in Nonya Style (V)
- Sayur Lemak Lodeh (V)
- Indian Vegetable Dalcha (V)
- Sauteed Lor Han Vegetables (V)
- Poached Spinach with Wolfberries (V) 🍳

### 7. FILLING FEAST (SELECT 1)

- Fragrant Pandan Rice (V)
- Yong Chow Fried Rice 🍳
- Steamed Mushroom Rice (V)
- Kampong Mee Siam Goreng
- Vegetarian Fried Rice (V)
- Vegetarian Fried Bee Hoon (V)
- Pasta Aglio Olio with Mushroom (V)

### 8. SWEET TEMPTATIONS (SELECT 1)

- Vanilla Choux Puff
- Walnut Brownie
- Chocolate Fudge Slice 🍳
- Red Velvet Cake
- Ondeh Ondeh Cake
- Fresh Fruit Platter (V)

### 9. BEVERAGES (SELECT 1)

- Tropical Fruit Punch
- Tangy Orange
- Refreshing Pink Guava
- Refreshing Lime

(V) - ITEM IS ALREADY VEGAN OR CAN BE  
MADE VEGAN  
(NO GARLIC, ONION, EGG & DAIRY PRODUCT)

# MENU

## INDULGENCE

\$24.90 PER PERSON (\$27.14 WITH GST)  
(MIN 25 PAX)

### 1. APPETIZER (SELECT 1)

- Japanese Potato Wafu Salad
- Chef's Mesclun Salad with Citrus Dressing (V)
- Cardini Caesar Salad with Parmesan Cheese 🍳
- Apple Waldorf Salad with Tangy Mayo
- Chef's Mixed Fruit Salad with Asian Dressing (V)

### 2. SPECIALITY CORNER (SELECT 1)

- Nonya Laksa with Condiments 🍳
- Singapore-Style Mee Siam with Gravy and Condiments
- BBQ Chicken Satay with Condiments and Thick Peanut Gravy
- Homemade Spicy Fish Otah
- Traditional Shepherd's Pie with Country-Style Chicken Filling
- Fisherman's Harvest Seafood Pie Filled with Prawn, Squid, Fish and Crabby Bits

### 3. FROM THE COOP (SELECT 1)

- Wok Fried Oriental Lemon Chicken
- Grilled Tandoori Chicken 🍳
- Wok-fried Chicken in Black Pepper
- Grilled Chicken in Smokey BBQ Sauce
- Wok Fried Chicken in Mongolian Sauce with Peppers 🍳
- Kashmiri Chicken Rogan Josh

### 4. IN THE OCEAN (SELECT 1)

- Fish Tikka Masala
- Battered Fish Fillet with Lemon Sauce
- Ginger Fish Fillet with Mustard Dip 🍳
- Baked Fish Fillet in Tomato Concassé
- Cereal Fish Fillet Topped with Curry Leaves
- Fried Fish Fillet in Vietnamese Style

### 5. OCEAN TREASURES (SELECT 1)

- Prawn Fritter with Wasabi Mayo Dip
- Prawn Fritter with Nonya Chilli Dip 🍳
- Prawn Fritter with Garlic Salsa Dip
- Prawn Fritter with Nacho Cheese Relish

### 6. VEGETABLES (SELECT 1)

- Sauteed Broccoli with Assorted Mushroom (V)
- Poached Spinach with Egg Trio 🍳
- Poached Spinach with Wolfberries (V)
- Roasted Vegetables in Pesto Cream
- Stir-Fry French Bean with Sambal Chilli
- Sauteed Lor Han Vegetables (V)

### 7. FILLING FEAST (SELECT 1)

- Fried Rice with Silver Fish 🍳
- Vegetarian Fried Rice (V)
- Kampong Nasi Goreng with Ikan Bilis
- Thai-Style Pineapple Fried Rice
- Wok Fried Laksa Goreng
- Vegetarian Fried Bee Hoon (V)
- Penne Pasta Arrabbiata (V) 🍳
- Pasta Aglio Olio with Mushrooms (V)

### 8. SWEET TEMPTATIONS (SELECT 1)

- Assorted Petit Trio  
*(Walnut Brownie, Fruit Tartlet, Red Velvet Cheesecake)*
- American Carrot Cake with Cream Cheese
- NY Cheesecakes
- Fruit Tartlet
- Ondeh Ondeh Cake 🍳
- Red Velvet Cake

### 9. DESSERT (SELECT 1)

- Bread and Butter Pudding 🍳  
served with Vanilla Sauce
- Mango Pudding Shooters
- Chocolate Mousse Shooter
- Deluxe Fresh Fruit Platter (V)

### 10. BEVERAGES (SELECT 1)

- Tropical Fruit Punch
- Tangy Orange
- Refreshing Pink Guava
- Refreshing Lime



# MENU

## SUPREME

\$29.90 PER PERSON (\$32.59 WITH GST)  
(MIN 25 PAX)

### 1. APPETIZER (SELECT 1)

- Japanese Potato Wafu Salad
- Chef's Mesclun Salad with Citrus Dressing (V)
- Cardini Caesar Salad with Parmesan Cheese
- Apple Waldorf Salad with Tangy Mayo
- Chef's Mixed Fruit Salad with Asian Dressing (V)
- Beetroot & Quinoa Salad with Citrus Vinaigrette (V) 🍳

### 2. SPECIALITY CORNER **OR** SOUP (SELECT 1)

- Truffle-infused Mushroom Soup served with Croutons 🍳
- Healthy Minestrone Soup (V)
- Nonya Laksa with Condiments
- Singapore-Style Mee Siam with Gravy and Condiments
- Homemade Spicy Fish Otah
- Traditional Shepherd's Pie with Country-Style Beef
- **OR** Chicken Filling
- Fisherman's Harvest Seafood Pie Filled with Prawn, Squid, Fish & Crabby Bits

### 3. PREMIUM SELECTION (SELECT 1)

- Oven Baked Scallop Mornay 🍳
- Baked Scallop in Chilli Crab Sauce
- Scallop Tempura with Wasabi Mayo
- Aromatic Beef Rendang
- Hungarian Beef Goulash
- Sauteed Thai Basil Beef

### 4. FROM THE COOP (SELECT 1)

- Baked Italian Chicken Parmigiana
- Savory Coffee Chicken with Curry Leaves 🍳
- Peranakan Ayam Tempura with Green Chilli
- Imperial Herbal Chicken with Wolfberries
- Grilled Chicken in Nonya Curry Kapitan
- Wok-fried Chicken in Black Pepper

### 5. FROM THE SEA (SELECT 1)

- Battered Fish Fillet in Thai Basil
- HK Style Fried Fish Fillet
- Fried Fish Fillet in Lemon Capers Cream 🍳
- Fish Tikka Masala
- Ginger Fish Fillet with Mustard Dip
- Baked Fish Fillet in Tomato Concassé

### 6. OCEAN TREASURES (SELECT 1)

- Prawn Fritter with Wasabi Mayo Dip
- Prawn Fritter with Nonya Chilli Dip
- Sauteed Garlic Prawns 🍳
- Cantonese Har Lok Prawns
- Sauteed Prawns in Cream of Lime

### 7. VEGETABLES (SELECT 1)

- Sauteed Broccoli and Cauliflower 🍳 with Assorted Mushroom (V)
- Poached Spinach with Egg Trio (V)
- Roasted Root Vegetables (V)
- Vegetable Dalcha (V)
- Stir-Fry French Bean with Sambal Chilli
- Sauteed Lor Han Vegetables (V)

### 8. FILLING FEAST (SELECT 1)

- Vegetarian Fried Rice (V)
- Thai-Style Seafood Pineapple Fried Rice Topped with Chicken Floss
- Steamed Butter Rice with Raisins
- Wok Fried Seafood Laksa Goreng 🍳
- Shanghainese Zha Jiang Noodles with Minced Chicken
- Penne Pasta Arrabbiata (V)
- Pasta Ala Primavera with Black Olives and Nuts (V)

### 9. SWEET TEMPTATIONS (SELECT 1)

- Assorted Petit Trio 🍳  
(Walnut Brownie, Fruit Tartlet, Red Velvet Cheesecake)
- American Carrot Cake with Cream Cheese
- NY Cheesecakes
- Fruit Tartlet
- Chocolate Fudge Slice
- Red Velvet Cake

## 10. DESSERT (SELECT 1)

- Bread and Butter Pudding served with Vanilla Sauce 🍮
- Mango Pudding Shooters
- Chocolate Mousse Shooters
- Bubur Pulut Hitam Shooters
- Deluxe Fresh Fruit Platter (V)

## 11. BEVERAGES (SELECT 1)

- Tropical Fruit Punch
- Tangy Orange
- Iced Lemon Tea
- Refreshing Lime

(V) – ITEM IS ALREADY VEGAN OR CAN BE  
MADE VEGAN  
(NO GARLIC, ONION, EGG & DAIRY PRODUCT)



# MENU

## ULTIMATE

\$35.90 PER PERSON (\$39.13 WITH GST)  
(MIN 25 PAX)

### 1. APPETIZER (SELECT 1)

- Japanese Potato Wafu Salad
- Chef's Mesclun Salad with Citrus Dressing (V)
- Gado Gado Istimewa with Peanut Dressing
- Pasta Salad with Smoked Chicken and Chef's Dressing 🍳
- Chef's Mixed Fruit Salad with Asian Dressing (V)
- Beetroot and Quinoa Salad with Citrus Vinaigrette (V)

### 2. PREMIUM SPECIALITY CORNER (SELECT 1)

- Roast NZ Beef with Black Pepper Sauce 🍳
- Deep Fried Mantou with Mixed Seafood in Chilli Egg Sauce
- Homemade Fish Otah served with Steamed Mantou, Lettuce and Spring Onions

### 3. SPECIALITY CORNER (SELECT 1)

- BBQ Chicken Satay with Condiments and Thick Peanut Gravy
- Homemade Spicy Fish Otah
- Traditional Shepherd's Pie with Country-Style Chicken **OR** Beef Filling 🍳
- Fisherman's Harvest Seafood Pie Filled with Prawn, Squid, Fish & Crabby Bits

### 4. PREMIUM SELECTION (SELECT 1)

- Oven Baked Scallop Mornay
- Oven Baked Scallop D'Oriental
- Baked Scallop in Chilli Crab Sauce
- Hungarian Beef Goulash
- Sauteed Sliced Beef with Black Pepper Sauce and Capsicum
- Aromatic Beef Rendang 🍳

### 5. FROM THE COUP (SELECT 1)

- Coffee-Infused Chicken Topped with Curry Leaves 🍳
- Grilled Tandoori Chicken
- Baked Italian Chicken Parmigiana
- Peranakan Ayam Tempura with Green Chilli
- Imperial Herbal Chicken with Wolfberries
- Grilled Chicken in Smokey BBQ Sauce

### 6. FROM THE SEA (SELECT 1)

- Peranakan Style Barramundi Fillet Tempura with Green Chilli
- HK Style Barramundi Fillet
- Baked Barramundi Fillet in Vietnamese Style
- Oven Baked Barramundi Fillet in Crème of Lime
- Oven Baked Barramundi Fillet in Lemon and Capers Crème 🍳

### 7. OCEAN TREASURES (SELECT 1)

- Prawn Fritter with Wasabi Mayo Dip 🍳
- Prawn Fritter with Nonya Chilli Dip
- Sauteed Garlic Prawns 🍳
- Cantonese Har Lok Prawns
- Sauteed Prawns in Cream of Lime

### 8. VEGETABLES/TOFU (SELECT 1)

- Sauteed Four Seasons Green with Sambal Chilli 🍳 (Eggplant, Lady's Finger, French Bean, Snow Peas)
- Sauteed Broccoli with Shimeiji Mushroom (V)
- Poached Spinach with Wolfberries (V)
- Vegetable Ratatouille (V)
- Royal Thai Green Curry Vegetables (V)
- Braised Beancurd with Mushrooms (V)
- Tahu Goreng with Peanut Sauce (V)

## 9. FILLING FEAST (SELECT 1)

- German Chicken Cheese Sausage Rice with Raisins 🍳
- Seafood Pineapple Fried Rice Topped with Chicken Floss
- Baked Turkish Rice with Raisins (V)
- Wok Fried Seafood Laksa Goreng
- Penne with Pesto and Sun-Dried Tomatoes (V)
- Penne Ala Primavera with Black Olives & Nuts (V)

## 10. SWEET TEMPTATIONS (SELECT 1)

- Assorted Petite Gateau  
*(Walnut Brownie, Fruit Tartlet, Red Velvet Cheesecake)*
- Red Velvet Cheesecake
- Fruit Tartlet
- Chocolate Fudge Slice
- Citrus Meringue Tartlet 🍳
- Southern Carrot Cake with Cream Cheese
- Ondeh Ondeh Cake

## 11. DESSERT/SHOOTERS (SELECT 1)

- Chocolate Mousse Shooter
- Vanilla Pannacotta Shooter with Berries Compote 🍳
- Hot **OR** Chilled Cheng Teng
- Hot Bubur Chacha
- Bread and Butter Pudding served with Vanilla Sauce
- Deluxe Fresh Fruit Platter (V)  
*(Strawberry, Kiwi, Watermelon, Blueberry, Pineapple)*

## 12. BEVERAGES (SELECT 1)

- Tropical Fruit Punch
- Tangy Orange
- Iced Lemon Tea
- Refreshing Lime

(V) – ITEM IS ALREADY VEGAN OR CAN BE MADE VEGAN  
(NO GARLIC, ONION, EGG & DAIRY PRODUCT)



# MENU

## EPICUREAN

\$45.90 PER PERSON (\$50.03 WITH GST)  
(MIN 25 PAX)

### 1. APPETIZER (SELECT 1)

- Japanese Potato Wafu Salad with Smoked Chicken
- Chef's Mesclun Salad with Citrus Dressing (V)
- Gado Gado Istimewa with Peanut Dressing
- Seafood Pasta Salad with Chef's Dressing
- Portobello Mushroom Salad with Citrus Vinaigrette (V) 🍳
- Beetroot and Quinoa Salad with Citrus Vinaigrette (V)

### 2. PREMIUM SPECIALITY CORNER (SELECT 1)

- Roast NZ Beef Sirloin with Black Pepper Sauce
- 72 Hours Sous Vide Beef Cheek with Beef Jus Reduction 🍳
- Roast NZ Lamb with Black Pepper Sauce
- Deep Fried Mantou with Mixed Seafood in Chilli Egg Sauce
- Homemade Fish Otah served with Steamed Mantou, Lettuce and Spring Onions

### 3. SOUP (SELECT 1)

- Truffle-infused Mushroom Soup served with Croutons
- Cream of Tomato served with Croutons
- Minestrone Soup (V) served with Croutons
- Pumpkin Bisque with Butternut Squash served with Croutons 🍳

### 4. PREMIUM SELECTION (SELECT 1)

- Oven Baked Scallop Mornay 🍳
- Oven Baked Scallop D'Oriental
- Baked Scallop in Chilli Crab Sauce
- Hungarian Beef Goulash
- Stir-Fry Sliced Beef with Ginger and Spring Onion
- Aromatic Beef Rendang

### 5. FROM THE COOP (SELECT 1)

- Coffee-Infused Chicken Topped with Curry Leaves 🍳
- Grilled Tandoori Chicken
- Supreme Thai Green Curry Chicken
- Italian Chicken Parmigiana
- Peranakan Ayam Tempura with Green Chilli
- Grilled Chicken in Smokey BBQ Sauce

### 6. IN THE OCEAN (SELECT 1)

- Salmon Tikka Masala
- Grilled Salmon in Teriyaki Marinade
- Salmon Fillet in Vietnamese Style
- Oven Baked Salmon Fillet in Crème of Lime
- Oven Baked Salmon Fillet in Lemon and Capers Crème 🍳

### 7. OCEAN TREASURES (SELECT 1)

- Prawn Fritter with Wasabi Mayo Dip
- Prawn Fritter with Nonya Chilli Dip
- Sauteed Garlic Prawns 🍳
- Cantonese Har Lok Prawns
- Sauteed Prawns in Cream of Lime

### 8. VEGETABLES (SELECT 1)

- Sauteed Four Seasons Green with Sambal Chilli (Eggplant, Lady's Finger, French Bean, Snow Peas)
- Sauteed Broccoli with Shimeiji Mushroom (V)
- Poached Spinach with Wolfberries (V)
- Vegetable Ratatouille (V) 🍳
- Roasted Root Vegetables Ala Provencal (V)
- Braised Beancurd with Mushrooms (V)
- Kong Pow Plant Based Meat with Cauliflower (V)

### 9. FILLING FEAST (SELECT 1)

- Fragrant Garlic Rice with Braised Peanuts
- German Chicken Cheese Sausage Rice with Raisins 🍳
- Seafood Pineapple Fried Rice Topped with Chicken Floss
- Plant Based Shanghainese Zhajiang Noodles
- Baked Turkish Rice with Raisins (V)
- Vegetarian Fried Rice (V)
- Wok Fried Seafood Laksa Goreng 🍳
- Braised Ee Fu Noodles with Mushrooms
- Penne with Pesto and Sun-Dried Tomatoes (V)
- Penne Ala Primavera with Black Olives and Nuts (V)



## 10. SWEET TEMPTATIONS (SELECT 1)

- Assorted Petite Gateau 🍪  
(Walnut Brownie, Fruit Tartlet, Red Velvet Cheesecake)
- Red Velvet Cheesecake
- Fruit Tartlet
- Chocolate Fudge Slice
- Citrus Meringue Tartlet
- Southern Carrot Cake with Cream Cheese
- Ondeh Ondeh Cake

## 11. DESSERT/SHOOTERS (SELECT 1)

- Chilled Yam Paste and Gingko Nut In Shooter (V)
- Vanilla Pannacotta Shooters with Berries Compote
- Pandan Pannacotta Shooters with Gula Melaka 🍪
- Hot **OR** Chilled Cheng Teng
- Hot Bubur Pulut Hitam
- Hot **OR** Chilled White Fungus Soup with 5 Treasures
- Bread and Butter Pudding served with Vanilla Sauce
- Deluxe Fresh Fruit Platter (V)  
(Strawberry, Kiwi, Watermelon, Blueberry, Pineapple)

## 12. BEVERAGES (SELECT 1)

- Tropical Fruit Punch
- Tangy Orange
- Iced Lemon Tea
- Refreshing Lime

(V) – ITEM IS ALREADY VEGAN OR CAN BE MADE VEGAN  
(NO GARLIC, ONION, EGG & DAIRY PRODUCT)

